

## Specials

### Insalate

#### Seafood Salad

Mixed chilled seafood salad w/shrimp, mussels, calamari, scungilli and octopus tossed in a lemon and virgin olive oil dressing served on a bed of diced vegetables.  
\$12.50

#### Insalata di Primavera

Sliced apples and oranges served on a bed of endive and arugula w/ blue cheese dressing.  
\$9.50

#### Insalata d'Amore

Arugula w/ avocado, pears, beets and toasted walnuts in a honey lemon raspberry vinaigrette dressing.  
\$9.50

### Appetizers

#### Gamberi all' Arrabbiatta

Rock Shrimp tossed in a spicy garlic white wine and lemon sauce.  
\$12.50

#### Pollo Roulette

Chicken breast stuffed w/spinach prosciutto and mozzarella sliced and topped with a light brandy and mushroom sauce.  
\$7.50

#### Shrimp Cocktail

Six jumbo shrimp chilled and served with cocktail sauce.  
\$12.50

#### Provoletta Grigliata

Provolone stuffed with prosciutto & topped with roasted peppers & oregano.  
\$8.50

#### Rollatini di Melanzane

Eggplant rolled and filled with ricotta cheese and topped with mozzarella.  
\$8.50

#### Italian Longhots & Potatoes

Traditional style Italian hot peppers sauteed in oil and garlic served with potatoes.  
\$9.50

## Entrées

#### Stuffed Pork Chop

Jumbo pork chop stuffed with prosciutto, spinach and mozzarella, topped with a brandy mushroom sauce served with vegetable and potato.  
\$22.50

#### Spaghetti alla Campania

Spaghetti in a rustic pancetta cream sauce with a touch of spice topped with a fried egg. A true flavor filled and authentic dish.  
\$17.50

#### Cavatelli with Pot Cheese

Cavatelli pasta tossed with fresh ricotta and topped with a marinara basil sauce. Served with a side of Ricotta Salada. An Italian American Sunday Classic.  
\$16.95

#### Stuffed Shrimp

Jumbo fresh shrimp stuffed w/crab meat & spinach served w/vegetable risotto and saffron cream sauce.  
\$23.50

#### Filet Mignon Bravo

Charcoal Broiled Filet Mignon wrapped w/ Panceta & topped w/ Mushroom Brandy Sauce served w/potatoe and sautéed vegetable.  
\$21.50

#### Surf & Turf

Eight ounce broiled lobster tail served with a charcoal grilled filet mignon wrapped in pancetta served w /drawn butter, vegetable and potato.  
\$38.50

#### Broiled Lobster Tail

Eight ounce lobster tail broiled and served w /drawn butter, vegetable and potato.  
\$26.50

#### Brasciole alla Ragu

Pork brasciole served in a meat ragu over fettuccini pasta.  
\$18.50